

À LA CARTE

Snacks

Popcorn Chicken 4.75 Welsh Rarebit 5.25 Clamato Juice 5.75 Tempura Shrimp 9.25

Crustacés et Caviar

Carlingford Lough Rock Oysters 1/2 dozen 18.00 dozen 35.00
New York Shrimp Cocktail 17.75 Dressed Weymouth Crab 18.75
Oscietra Caviar 'Beaumont' 30gr 80.00 50gr 140.00

Soups and Hors d'Oeuvres

Minestrone Soup 8.75 12.50 Roast Pumpkin, Pecorino, Quail's Egg Salad
Lobster Bisque 12.50 17.00 Chopped Yellowfin Tuna, Avocado & Sesame
Avocado Vinaigrette 9.25 17.50 Seared Scallops, Pickled Vegetables
Steak Tartare small with toast and salad 12.25 large with french fries and salad 23.25

Salads

Pulled Roast Turkey, Blue Cheese & Pecans 12.50 10.50 Avocado & Superfoods Salad
The Colony Club Salad small 11.00 large 16.50 19.25 Grilled Shrimp Salad, Herb Dressing

Caesars

Classic Caesar small 8.75 large 13.25 Chicken Caesar small 11.00 large 16.50
Godchaux 19.25 Lobster Caesar 25.00

American Sandwiches

all served with french fries

Grilled Cheese with Dill Pickle 8.25 New York Hot Dog 11.50
Fried Chicken Burger 16.00 Lobster Roll 25.00 The Colony Hamburger 17.50

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Eggs and Rice

Omelette aux Fines Herbes 10.75 Eggs Sardou small 9.25 large 18.00
Eggs Benedict small 9.25 large 18.00 Smoked Haddock Kedgerree 16.50

Fish

Pavé of Sea Trout, Wild Mushrooms 19.25
Cajun Spiced Swordfish 19.50
Seared Sea Bream, Fennel 24.50
Grilled Dover Sole, Béarnaise 39.75
Grilled Lobster and Chips
half 25.00 whole 47.50

Entrées

Macaroni Cheese
small 8.00 large 12.00
Chicken Pot Pie 19.25
Shepherd's Pie 20.00
Buttermilk Fried Chicken 21.00
Braised Lamb, Salsa Verde 23.50

Grilled Meats

CUTS

all served with french fries

Gammon, Pineapple and Fried Egg 20.00 Chicken Paillard 21.00
Middlewhite Pork Chop 10oz 22.50
Calf's Liver and Bacon 25.00 Veal Chop 12oz 37.50

STEAKS

Ayrshire 30 day dry aged Aberdeen Angus:

Flat Iron 7oz 20.00 Rib-Eye 10oz 35.75 Fillet 8oz 39.75
Tomahawk 21oz (for two) 35.00 per person

Grain Fed USDA Prime Rib-Eye Steak 10oz 37.50 14oz 49.75

all steaks served with french fries
and a choice of beurre maître d'hotel, pepper or béarnaise sauces

Vegetables and Side Salads

fried courgettes 6.25 roasted broccoli 4.75 creamed spinach 5.50 whipped potatoes 4.95 gem heart salad 4.50
french fries 5.00 sweet potato chips, lime mayonnaise 4.50 creamed sweetcorn with chipotle 4.50 coleslaw 4.25

Vegetarian Menu Available on Request

Please inform your server if you have any allergies we need to be aware of

## Selection of Cheeses

*12.50 served fully garnished*

Beauvale Blue    Lincolnshire Poacher    Cotswold Cerney

## Desserts and Cakes

|  |  |
|--|--|
| Crème Brûlée 8.00  | 6.75 Coffee & Pecan Cake <i>wheat free</i> |
| Vanilla Panna Cotta, Orange Compote 8.50                                 | 6.75 Red Velvet Cake                       |
| Apple Pie à la Mode 8.75   | 6.75 Jimmy's Chocolate Cake                |
| Ruby Plum & Sherry Trifle <i>small 5.50 large 8.50</i>                   | 8.00 Baked Vanilla Cheesecake              |
| Selection of Home Made Cupcakes <i>miniature 1.75ea. regular 3.75ea.</i> |  |

## Table Side

Bananas Foster *flambéed with dark rum* 10.00  
 Pistachio & Cherry Baked Alaska *flambéed with kirsch* 10.50

## Ice Creams and Sundaes

Chocolate & Orange Sorbet 7.75  
 Knickerbocker Glory 9.25    Caramelised Banana Split 10.00  
 The Colony Club Sundae: *made to your specification small 7.75 large 9.50*

## Dessert Wines

|   | <i>100ml</i> | <i>Bottle</i> |
|---|--------------|---------------|
| Late Harvest Semillon 2013, Valenti Bianchi, Mendoza, Argentina.....                        | 9.00         | 34.00 37.5cl  |
| Muscat, Beaumes-de-Venise 2013, Domaine de Durban, Rhône, France.....                       | 9.25         | 63.00 75cl    |
| Coteaux de l'Aubance 'Les Trois Schistes' 2014,<br>Domaine de Montgilet, Loire, France..... | 10.50        | 51.00 50cl    |
| Rasteau Vin Doux Naturel 2015, Domaine du Trapadis, Rhône, France.....                      | 12.00        | 56.00 50cl    |
| Sauternes 2009/11, Château Filhot, Bordeaux, France.....                                    | 15.50        | 55.00 37.5cl  |
| Vin de Constance 2013, Klein Constantia Estate, Constantia, South Africa.....               | 92.00        | 50cl          |

## Champagne

Pommery Brut Royal NV

*Glass 150ml 15.00 1/2 Bottle 34.50 Bottle 69.00 Magnum 138.00*

Ayala Rosé Majeur NV

*Glass 150ml 16.00 Bottle 74.00*

Deutz Brut Classic NV

*Bottle 80.00*

Pol Roger Brut Réserve NV

*Bottle 82.00*

Larmandier-Bernier Latitude Extra-Brut 1er Cru NV

*Bottle 84.00*

Jacquesson Cuvée No.740 NV

*Glass 150ml 19.50 Bottle 92.00*

Bollinger Rosé NV

*1/2 Bottle 49.00 Bottle 98.00*

Deutz Brut Vintage 2007

*Glass 150ml 23.00 Bottle 99.00*

Bollinger Grande Année 2005

*Bottle 144.00*

Dom Pérignon 2006

*Bottle 175.00*

Pol Roger Cuvée Sir Winston Churchill 2004

*Bottle 190.00*

Krug Grande Cuvée NV

*1/2 Bottle 99.00 Bottle 198.00*

## Sparkling

Roederer Estate 'Quartet' Brut, Mendocino, California NV

*Glass 150ml 13.50 Bottle 57.00*

Nyetimber Classic Cuvée 'Multi-Vintage', West Sussex, England

*Bottle 75.00*

*All wines contain sulphites and some may contain allergens*

Cover Charge in Dining Room 2.00 ~ Prices include VAT  
 A discretionary 12 1/2% Service Charge will be added to your bill ~ All gratuities are managed by the staff  
 No intrusive or flash Photography ~ No Cheques  
[www.thebeaumont.com](http://www.thebeaumont.com)